

A) In the claims:

1. (Original) A method of providing a heated food product comprising: pre-forming food product into a portion having a substantially uniformed pre-determined thickness; sealing the food portion into an envelope formed from a film to produce a package, at least one of the seals of the package being peelable under conditions of elevated temperature and pressure within the envelope to vent the envelope during heating; placing the package between the plates of a clam-shell heater; closing the plates of the clam-shell heater to contact both major faces of the package; heating the food product in the clam-shell heater; removing the food product and envelope from the clam-shell heater; removing the food product from the envelope; and discarding the envelope.
2. (Original) A package for carrying out the method of claim 1, the package comprising: a food product contained within a sealed envelope of film material, the envelope being flexible and comprising a first structural layer and a second coating layer, the coating layer being heat sealable to seal the envelope, the seals being peelable at a predetermined temperature and internal pressure to vent the package during heating.
3. (Original) A package according to claim 2 wherein, in addition to the structural layer and the coating layer the film comprises a further layer, preferably a further structural layer of PET.
4. (Currently Amended) A package according to claim 2, ~~or claim 3~~ wherein a layer of pigment or indicia is laminated within the film material.
5. (Currently Amended) A package according to ~~any of claims 2-4~~ claim 2, wherein the first structural layer is of PET.
6. (Currently Amended) A package according to ~~any of claims 2-5~~ claim 2, wherein the envelope has a longitudinal sealed seam and transverse end sealed seams and is of generally pillow-like configuration.

7. (Currently Amended) A package according to ~~any of claims 2-6~~ claim 2, wherein the envelope is made in-situ around the food product.
8. (Currently Amended) A package according to ~~any of claims 2-7~~ claim 2, wherein the food product is cooked before the envelope is formed.
9. (Currently Amended) A package according to ~~any of claims 2-8~~ claim 2, wherein the film remains intact at temperatures of up to at least 425°F.
10. (Currently Amended) A package according to ~~any of claims 2-9~~ claim 2, wherein the package is deep frozen.

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